

ABSTRAK

AGIL MAULANA MAHATIR. Pengaruh penambahan susu skim pada pembuatan bakso daging ayam terhadap kualitas kadar protein dan kadar air . Pengambilan data penelitian dilaksanakan pada tanggal 18 sampai dengan 19 Juli 2019 di Laboratorium Teknologi Hasil Ternak Fakultas Peternakan Universitas Jenderal Soedirman Purwokerto. Penelitian bertujuan untuk mengetahui pengaruh penambahan susu skim terhadap kadar protein dan kadar air bakso daging ayam dan untuk mengetahui presentase terbaik penambahan susu skim terhadap kadar protein dan kadar air bakso daging ayam. Pengujian kadar protein dan kadar air menggunakan Rancangan Acak Lengkap dengan 3 perlakuan yaitu ; P1 : Adonan bakso dengan susu skim 2%, P2 : Adonan bakso dengan susu skim 4%, P3 : Adonan bakso dengan susu skim 6%. Seluruh perlakuan yang dianalisa diulang sebanyak 6 kali. Data dianalisa dengan analisis variansi, jika terdapat perbedaan yang nyata dilakukan uji lanjut Orthogonal Polinomial. Hasil Penelitian menunjukkan bahwa pembuatan bakso daging ayam dengan penambahan susu skim berpengaruh tidak nyata ($P > 0,05$) terhadap kadar protein. Pembuatan bakso daging ayam dengan penambahan susu skim berpengaruh tidak nyata ($P > 0,05$) terhadap kadar air. Kesimpulan penelitian ini yaitu bakso daging ayam yang dibuat dengan penambahan susu skim menghasilkan kadar protein dan kadar air yang sama.

Kata kunci : Bakso, daging ayam, susu skim, kadar protein, kadar air.

Abstract

AGIL MAULANA MAHATIR. Effect of addition of skim milk to the manufacture of chicken meatballs on the quality of protein content and water content. Retrieval of research data carried out on 18 to 19 July 2019 in the Laboratory of Animal Product Technology Faculty of Animal Husbandry, Jenderal Soedirman University, Purwokerto. The research aims to determine the effect of the addition of skim milk to protein content and water content of meatball meatballs and to determine the best percentage of the addition of skim milk to protein content and water content of meatball chicken meat. Testing the protein content and water content using a Completely Randomized Design with 3 treatments namely; P1: Meatball dough with 2% skim milk, P2: Meatball dough with 4% skim milk, P3: Meatball dough with 6% skim milk. All treatments analyzed were repeated 6 times. Data were analyzed by analysis of variance, if there were significant differences, further tests were performed on Orthogonal Polynomial tests. The results showed that making chicken meatballs with the addition of skim milk had no significant effect ($P > 0.05$) on protein content. Chicken meatball making with the addition of skim milk has no significant effect ($P > 0.05$) on water content.

Key words: Meatballs, chicken meat, skim milk, protein content, water content.